GB

KULINARISK

Design and Quality
IKEA of Sweden

Contents

Safety information	4	Using the accessories	19
Safety instructions	5	Additional functions	20
Installation	8	Hints and tips	22
Product description	8	Care and cleaning	23
Control panel	9	Troubleshooting	26
Before first use	11	Technical information	28
Daily use	12	Energy efficiency	29
Clock functions	17	ENVIRONMENT CONCERNS	30
Automatic programmes	18	IKEA GUARANTEE	30

Subject to change without notice.

⚠ Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

- Children of less than 3 years should be kept away unless continuously supervised.

General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Before maintenance cut the power supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons in order to avoid a hazard.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- Only use the core temperature sensor recommended for this appliance.

Safety instructions

Installation

⚠ **Warning!** Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.

- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection

⚠ **Warning!** Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives.

Use

⚠ **Warning!** Risk of injury, burns and electrical shock or explosion.

- Use this appliance in a household only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

⚠ **Warning!** Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.

  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

Steam Cooking

⚠ **Warning!** Risk of burns and damage to the appliance.

- Released Steam can cause burns:
  - Do not open the appliance door during the steam cooking operation.
  - Open the appliance door with care after the steam cooking operation.

Care and Cleaning

⚠ **Warning!** Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is a risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- If you use an oven spray, obey the safety instructions on the packaging.

Internal light

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.

⚠ **Warning!** Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

Disposal

⚠ **Warning!** Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door to prevent children and pets to get closed in the appliance.
- **Packaging material**:
  The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

Installation

⚠ **Warning!** Refer to Safety chapters.

Assembly

ⓘ Refer to the Assembly Instructions for the installation.

Electrical installation

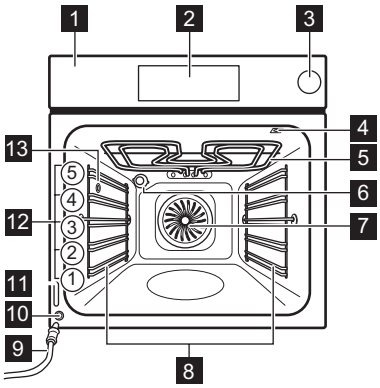
⚠ **Warning!** Only a qualified person must do the electrical installation.

ⓘ The manufacturer is not responsible if you do not follow the safety precautions from the Safety chapters.

This appliance is only supplied with a main cable.

Product description

General overview



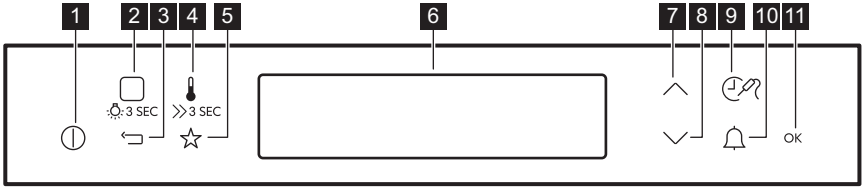
1 Control panel
2 Electronic programmer
3 Water drawer
4 Socket for the core temperature sensor
5 Grill
6 Lamp
7 Fan
8 Shelf support, removable
9 Draining pipe
10 Water outlet valve
11 Rating plate
12 Shelf positions
13 Steam inlet

Accessories

- **Wire shelf** x 2
  For cookware, cake tins, roasts.
- **Baking tray** x 1
  For cakes and biscuits.
- **Grill- / Roasting pan** x 1
  To bake and roast or as pan to collect fat.
- **Core temperature sensor** x 1
  To measure how far the food is cooked.
- **Telescopic runners** x 2 sets
  For shelves and trays.

Control panel

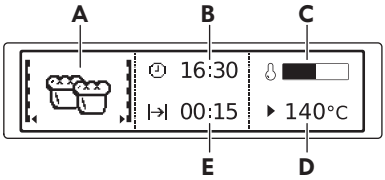
Electronic programmer



	Symbol	Function	Comment
1	⏻	ON / OFF	To activate and deactivate the appliance.
2	▢ 3 SEC	Heating Functions or Assisted Cooking	Touch the symbol once to choose a heating function or the menu: Assisted Cooking. Touch the symbol again to switch between the menus: Heating Functions, Assisted Cooking. To activate or deactivate the light, touch the symbol for 3 seconds.
3	⮌	Back key	To go back one level in the menu. To show the main menu, touch the symbol for 3 seconds.
4	🌡 3 SEC	Temperature selection	To set the temperature or show the current temperature in the appliance. Touch the symbol for 3 seconds to activate or deactivate the function: Fast heat up.
5	☆	Favourites	To save and access your favourite programmes.
6	-	Display	Shows the current settings of the appliance.
7	^	Up key	To move up in the menu.
8	v	Down key	To move down in the menu.

	Symbol	Function	Comment
9		Time and additional functions	To set different functions. When a heating function operates, touch the symbol to set the timer or the functions: Function Lock, Favourites, Heat + Hold, Set + Go. You can also change the settings of the core temperature sensor.
10		Minute Minder	To set the function: Minute Minder.
11	OK	OK	To confirm the selection or setting.

Display



A) Heating function
B) Time of day
C) Heat-up indicator
D) Temperature
E) Duration time or end time of a function

Other indicators of the display:

Symbol	Function	
	Minute Minder	The function operates.
	Time of day	The display shows the current time.
|→|	Duration	The display shows the necessary time for cooking.
→|	End Time	The display shows when the cooking time is complete.
	Temperature	The display shows the temperature.
	Time Indication	The display shows how long the heating function operates. Press ﹀ and ﹀ at the same time to reset the time.
	Calculation	The appliance calculates the time for cooking.

Symbol	Function	
	Heat-up Indicator	The display shows the temperature in the appliance.
	Fast Heat Up Indicator	The function is active. It decreases the heat up time.
	Weight Automatic	The display shows that the automatic weight system is active or that weight can be changed.
	Heat + Hold	The function is active.

Before first use

Warning! Refer to Safety chapters.

Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.

Refer to "Care and cleaning" chapter.

Clean the appliance before first use.
Put the accessories and the removable shelf supports back to their initial position.

First Connection

When you connect the appliance to the mains or after the power cut, you have to set the language, the display contrast, the display brightness and the time of the day.

1. Press ^ or ˇ to set the value.
2. Press OK to confirm.

Preheating

Preheat the empty appliance before first use.

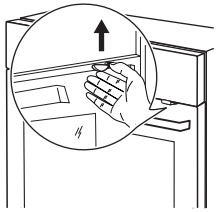
1. Set the function: Top/Bottom Heat and the maximum temperature.
2. Let the appliance operate for 1 hour.
3. Set the function: True Fan Cooking and the maximum temperature.
4. Let the appliance operate for 15 minutes.

Accessories can become hotter than usual. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow in the room is sufficient.

Using the Mechanical child lock

The appliance has the child lock installed and activated. It is below the control panel on the right side.

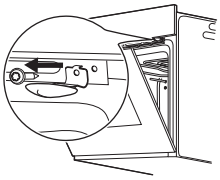
To open the oven door with the child lock installed, pull the child lock handle up as shown in the picture.



Close the oven door without pulling the child lock.

To remove the child lock, open the oven door and remove the child lock with the torx key. The torx key is in the oven fitting bag.

Screw back the screw into the hole after removing the child lock.



Daily use

⚠ **Warning!** Refer to Safety chapters.

Navigating the menus

1. Activate the appliance.
2. Press ﹀ or ﹀ to select the menu option.
3. Press OK to move to the submenu or accept the setting.

ⓘ At each point you can go back to the main menu with ⮌.

The menus in overview

Main menu

Symbol	Menu item	Application
	Heating Functions	Contains a list of heating functions.
	Assisted Cooking	Contains a list of automatic programmes.
	Favourites	Contains a list of favourite cooking programmes created by the user.
	Basic Settings	You can use it to set other settings.
	Specials	Contains a list of additional heating functions.

Submenu for: Basic Settings

Symbol	Submenu	Description
	Set Time of Day	Sets the current time on the clock.
	Time Indication	When ON, the display shows the current time when you deactivate the appliance.

Symbol	Submenu	Description
	Set + Go	When ON, in the Select Options window you can choose the function: Set + Go.
	Heat + Hold	When ON, in the Select Options window you can choose the function: Heat + Hold.
	Time Extension	Activates and deactivates the time extension function.
	Display Contrast	Adjusts the display contrast by degrees.
	Display Brightness	Adjusts the display brightness by degrees.
	Set Language	Sets the language for the display.
	Buzzer Volume	Adjusts the volume of press-tones and signals by degrees.
	Key Tones	Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field.
	Alarm/Error Tones	Activates and deactivates the alarm tones.
i	Service	Shows the software version and configuration.
	Factory Settings	Resets all settings to factory settings.

Heating Functions

Heating function		Application
	True Fan Cooking	To bake on up to 3 shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for the function: Top/Bottom Heat.
	True Fan + Steam	To steam dishes. Use this function to decrease the length of the cooking time and to preserve the vitamins and nutrients in the food. Select the function and set the temperature between 130 °C to 230 °C.
	Top/Bottom Heat	To bake and roast food on 1 shelf position.

Heating function		Application
	Pizza Setting	To cook pizza, quiche or pie with steam.
	Slow Cooking	To prepare tender, succulent roasts.
	Bottom Heat	To bake cakes with crispy bottom and to preserve food.
	Moist Fan Baking	To save energy when you bake and cook dry baked goods. Also to bake baked goods in tins on 1 shelf position. This function was used to define the energy efficiency class acc. EN50304. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking table for this function in the Recipe Book.
	ECO Roasting	The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the roasting tables in the recipe book.
	Frozen Foods	To make your convenience food like e.g. French Fries, Wedges, spring rolls crispy.
	Grilling	To grill flat food and to toast bread.
	Fast Grilling	To grill flat food in large quantities and to toast bread.
	Turbo Grilling	To roast larger meat joints or poultry with bones on 1 shelf position. Also to make gratins and to brown.
	Steam Regenerating	To reheat already cooked food directly on a plate.

Specials

Heating function		Application
	Bread Baking	To bake bread.
	Au Gratin	For dishes such as lasagna or potato gratin. Also to gratinate and brown.
	Dough Proving	For controlled rising of yeast dough before baking.
	Plate Warming	To preheat your plate for serving.
	Preserving	To make vegetable preserves such as pickles.
	Drying	To dry sliced fruit (e.g. apples, plums, peaches) and vegetables (e.g. tomatoes, zucchini, mushrooms).
	Keep Warm	To keep food warm.
	Defrost	To defrost frozen food.

Activating a heating function

1. Activate the appliance.
2. Select the menu: Heating Functions.
3. Press OK to confirm.
4. Set a heating function.
5. Press OK to confirm.
6. Set the temperature.
7. Press OK to confirm.

Steam cooking

The water drawer cover is in the control panel.

⚠ **Warning!** Use only water. Do not use filtered (demineralised) or distilled water. Do not use other liquids. Do not put flammable or alcoholic liquids into the water drawer.

1. Prepare the food in the correct cookware.
2. Press the cover of the water drawer to open it.
3. Fill the water drawer with 900 ml of water.
   The water supply is sufficient for approximately 55 - 60 minutes.

There is no indication that the water drawer is full, apart from the bottom steam generator.

4. Push the water drawer to its initial position.
5. Activate the appliance.
6. Select a steam heating function and the temperature.
7. If necessary, set the function Duration |→| or End Time →|.

When the steam generator is empty, an acoustic signal sounds.

The signal sounds at the end of the cooking time.

8. Deactivate the appliance.
9. Empty the water drawer after the steam cooking is completed.

Caution! The appliance is hot. There is a risk of burns. Be careful when you empty the water drawer.

Let the appliance dry fully with the door open.

Warning! Wait a minimum of 60 minutes after each use of the steam cooking in order to prevent hot water from exiting the water outlet valve.

Tank Empty indicator

The display shows: Water required and an acoustic signal sounds when the tank is empty and must be refilled.

For more information refer to "Steam Cooking".

Tank Full indicator

When the display shows: Water tank full, you can use the steam cooking.

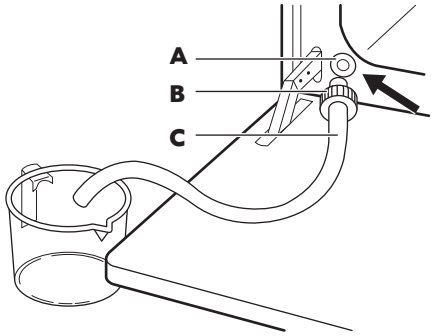
An acoustic signal sounds when the tank is full.

If you put too much water into the tank, the safety outlet moves the excess water to the bottom of the oven.
Remove the water with a sponge or cloth.

Emptying the water tank

Caution! Make sure that the appliance is cool before you start to empty the water tank.

1. Prepare the draining pipe (C), included in the same package with the user manual. Put the connector (B) onto one of the ends of the draining pipe.



2. Put the second end of the draining pipe (C) into a container. Put it at a lower position than the outlet valve (A).
3. Open the oven door and put the connector (B) into the outlet valve (A).
4. Push the connector again and again when you empty the water tank.

The tank can have some water when the display shows: Water required.
Wait until the water flow from the water outlet valve stops.

5. Remove the connector from the valve when the water stops flowing.

Do not use the drained water to fill the water tank again.

Heat-up indicator

When you activate a heating function, the bar on the display comes on. The bar shows that the temperature increases.

Fast Heat Up Indicator

This function decreases the heat-up time.

To activate the function, hold >>3 sec for 3 seconds. The heat-up indicator alternates.

Residual heat

When you deactivate the appliance, the display shows the residual heat. You can use the heat to keep the food warm.

Clock functions

Clock functions table

Clock function		Application
🔔	Minute Minder	To set a countdown (max. 2 h 30 min). This function has no effect on the operation of the appliance. Use 🔔 to activate the function. Press ^ or v to set the minutes and OK to start.
|→|	Duration	To set the length of an operation (max. 23 h 59 min).
→|	End Time	To set the switch-off time for a heating function (max. 23 h 59 min).

If you set the time for a clock function, the time starts to count down after 5 seconds.

If you use the clock functions: Duration, End Time, the appliance deactivates the heating elements after 90 % of the set time. The appliance uses the residual heat to continue the cooking process until the time ends (3 - 20 minutes).

Setting the clock functions

- Before you use the functions: Duration, End Time, you must set a heating function and temperature first. The appliance deactivates automatically.
- You can use the functions: Duration and End Time at the same time if you want to automatically activate and deactivate the appliance on a given time later.
- The functions: Duration and End Time do not work when you use the core temperature sensor.

1. Set a heating function.
2. Press ⏱ again and again until the display shows the necessary clock function and the related symbol.
3. Press ^ or ˇ to set the necessary time.
4. Press OK to confirm.

When the time ends, an acoustic signal sounds. The appliance deactivates. The display shows a message.

5. Press any symbol to stop the signal.

Heat + Hold

Conditions for the function:

- The set temperature is more than 80 °C.
- The function: Duration is set.

The function: Heat + Hold keeps prepared food warm at 80 °C for 30 minutes. It activates after the baking or roasting procedure ends.

You can activate or deactivate the function in the menu: Basic Settings.

1. Activate the appliance.
2. Select the heating function.
3. Set the temperature above 80 °C.
4. Press ⏱ again and again until the display shows: Heat + Hold.
5. Press OK to confirm.

When the function ends, an acoustic signal sounds.
The function stays on if you change the heating functions.

Time Extension

The function: Time Extension makes the heating function continue after the end of Duration.

ⓘ Applicable to all heating functions with Duration or Weight Automatic.
Not applicable to heating functions with the core temperature sensor.

1. When the cooking time ends, an acoustic signal sounds. Press any symbol.

The display shows the message.

2. Press ⏱ to activate or ⮌ to cancel.
3. Set the length of the function.
4. Press OK.

Automatic programmes

⚠ **Warning!** Refer to Safety chapters.

Recipes online

ⓘ You can find the recipes for the automatic programmes specified for this appliance on the website www.ikea.com. To find the proper Recipe Book check the article number on the rating plate on the front frame of the appliance cavity.

Assisted Cooking with Recipe Automatic

This appliance has a set of recipes you can use. The recipes are fixed and you cannot change them.

1. Activate the appliance.
2. Select the menu: Assisted Cooking. Press OK to confirm.
3. Select the category and dish. Press OK to confirm.
4. Select a recipe. Press OK to confirm.

When you use the function: Manual, the appliance uses the automatic settings. You can change them as with other functions.

Assisted Cooking with Weight Automatic

This function automatically calculates the roasting time. To use it, it is necessary to input the food weight.

1. Activate the appliance.
2. Select the menu: Assisted Cooking. Press OK to confirm.
3. Select the category and dish. Press OK to confirm.
4. Select the function: Weight Automatic. Press OK to confirm.
5. Touch ^ or ˇ to set the food weight. Press OK to confirm.

The automatic programme starts.

6. You can change the weight at any time. Press ^ or ˇ to change the weight.
7. When the time ends, an acoustic signal sounds. Press any symbol to deactivate the signal.

With some programmes turn over the food after 30 minutes. The display shows a reminder.

Using the accessories

Warning! Refer to Safety chapters.

Core temperature sensor

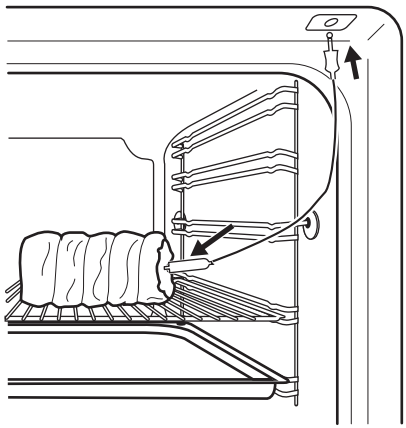
There are two temperatures to be set: the oven temperature and the core temperature.

The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

Caution! Only use the core temperature sensor supplied or the correct replacement parts.

The core temperature sensor must stay in the meat and in the socket during the cooking.

1. Activate the appliance.
2. Put the tip of the core temperature sensor into the centre of the meat.
3. Put the plug of the core temperature sensor into the socket at the top of the cavity.



The display shows the core temperature sensor symbol.

4. Press ^ or ˇ in less than 5 seconds to set the core temperature.
5. Set the heating function and, if necessary, the oven temperature.

The appliance calculates an approximate end time. The end time is different for the different quantities of the food, the set oven temperatures (minimum 120 °C) and the operating modes. The appliance calculates the end time in approximately 30 minutes.

6. To change the core temperature, press .

When the meat is at the set core temperature, an acoustic signal sounds. The appliance deactivates automatically.

7. Touch any symbol to stop the signal.
8. Remove the core temperature sensor plug from the socket and remove the meat from the oven.

⚠ **Warning!** The core temperature sensor is hot. There is a risk of burns. Be careful when you remove the tip and the plug of the core temperature sensor.

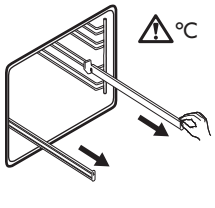
Using the telescopic runners

ⓘ Keep the installation instructions for the telescopic runners for future use.

With telescopic runners you can put in and remove the shelves more easily.

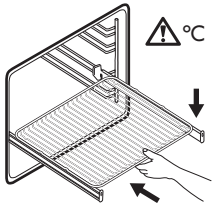
⚠ **Caution!** Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.

1



Pull out the right and left hand telescopic runners.

2



Put the wire shelf on the telescopic runners and carefully push them into the appliance.

Make sure you push back the telescopic runners fully in the appliance before you close the oven door.

ⓘ You can also use the telescopic runners with the trays or pans supplied with the appliance.

⚠ **Warning!** Refer to "Product description" chapter.

Additional functions

Favourites

You can save your favourite settings, such as duration, temperature or heating function. They are available in the menu: Favourites. You can save 20 programmes.

Saving a programme

1. Activate the appliance.
2. Set a heating function or an automatic programme.
3. Touch again and again until the display shows: SAVE.
4. Press OK to confirm.

The display shows the first free memory position.

5. Press OK to confirm.
6. Enter the name of the programme.

The first letter flashes.

7. Touch ﹀ or ﹀ to change the letter.
8. Press OK.

The next letter flashes.

9. Do step 7 again as necessary.
10. Press and hold OK to save.

You can overwrite a memory position. When the display shows the first free memory position, touch ﹀ or ﹀ and press OK to overwrite an existing programme.

You can change the name of a programme in the menu: Edit Programme Name.

Activating the programme

1. Activate the appliance.
2. Select the menu: Favourites.
3. Press OK to confirm.
4. Select your favourite programme name.
5. Press OK to confirm.

Press ☆ to go directly to menu: Favourites.

Using the Child Lock

The Child Lock prevents an accidental operation of the appliance.

1. Activate the appliance.
2. Touch ⏲ and ☆ at the same time until the display shows a message.

To deactivate the Child Lock function repeat step 2.

Function Lock

This function prevents an accidental change of the heating function. You can activate it only when the appliance operates.

1. Activate the appliance.
2. Set a heating function or setting.
3. Press ⏲ again and again until the display shows: Function Lock.
4. Press OK to confirm.

To deactivate the function, press ⏲. The display shows a message. Press ⏲ again and then OK to confirm.

ⓘ When you deactivate the appliance, the function also deactivates.

Set + Go

The function lets you set a heating function (or a programme) and use it later with one press of any symbol.

1. Activate the appliance.
2. Set a heating function.
3. Press ⏲ again and again until the display shows: Duration.
4. Set the time.
5. Press ⏲ again and again until the display shows: Set + Go.
6. Press OK to confirm.

Press any symbol (except for ⏻) to start the function: Set + Go. The set heating function starts.

When the heating function ends, an acoustic signal sounds.

ⓘ
- Function Lock is on when the heating function operates.
- The menu: Basic Settings lets you activate and deactivate the function: Set + Go.

Automatic Switch-off

For safety reasons the appliance deactivates automatically after some time if a heating function operates and you do not change any settings.

Temperature (°C)	Switch-off time (h)
30 - 115	12.5

Temperature (°C)	Switch-off time (h)
120 - 195	8.5
200 - 245	5.5
250 - maximum	1.5

ⓘ The Automatic switch-off does not work with the functions: Light, core temperature sensor, End Time, Duration.

Brightness of the display

There are two modes of display brightness:

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
  – when the appliance is activated.
  – if you touch a symbol during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.
  – if the appliance is deactivated and you set the function: Minute Minder. When the function ends, the display goes back to the night brightness.

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

Safety thermostat

Incorrect operation of the appliance or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven activates again automatically when the temperature drops.

Hints and tips

General information

- Whenever preheating, remove the wire shelves and trays from the cavity to have the fastest performance.
- The appliance has five shelf positions. Count the shelf positions from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. If you notice moisture inside of the oven, keep the door open for a couple of minutes.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

Baking cakes

- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one empty level between them.

Cooking meat and fish

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

Cooking tables

For cooking tables please refer to the Recipe Book which you can find on our website.

Care and cleaning

⚠ **Warning!** Refer to Safety chapters.

Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

Stainless steel or aluminium appliances

ⓘ Clean the oven door with a wet sponge only. Dry it with a soft cloth.
Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

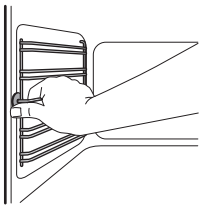
Cleaning the door gasket

- Regularly do a check of the door gasket. The door gasket is around the frame of the oven cavity. Do not use the appliance if the door gasket is damaged. Contact the Service.
- To clean the door gasket, use a soft cloth with warm water and a cleaning agent.

Removing the shelf supports

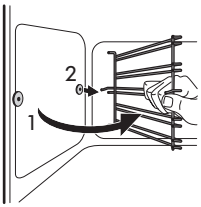
To clean the oven, remove the shelf supports.

1



Pull the front of the shelf support away from the side wall.

2



Pull the rear end of the shelf support away from the side wall and remove it.

Install the shelf supports in the opposite sequence.

ⓘ The retaining pins on the telescopic runners must point to the front.

Cleaning the water tank

⚠ **Warning!** Do not put water into the water tank during the cleaning procedure.

ⓘ During the cleaning procedure, some water can drip from the steam inlet onto the cavity of the oven. Put a dripping pan on the shelf level directly below the steam inlet to prevent water from falling onto the bottom of the oven cavity.

After some time, you can have lime deposits in your oven. To prevent this, clean the parts of the oven that generate the steam. Empty the tank after each steam cooking.

Types of water

- **Soft water with low lime content** - the manufacturer recommends this because it decreases the quantity of cleaning procedures.
- **Tap water** - you can use it if your domestic water supply has purifier or water sweetener.
- **Hard water with high lime content** - it does not have an effect on the performance of the appliance but it increases the quantity of cleaning procedures.

CALCIUM QUANTITY TABLE INDICATED FROM W.H.O. (World Health Organization)

Calcium deposit	Water hardness		Water classification	Run decalcification every
	(French degrees)	(German degrees)		
0 - 60 mg/l	0 - 6	0 - 3	Sweet of soft	75 cycles - 2.5 months
60 - 120 mg/l	6 - 12	3 - 7	Medium hardness	50 cycles - 2 months
120 - 180 mg/l	12 - 18	8 - 10	Hard or calcareous	40 cycles - 1.5 months
over 180 mg/l	over 18	over 10	Very hard	30 cycles - 1 month

1. Fill in the water tank with 850 ml of water and 50 ml of citric acid (five teaspoons). Deactivate the oven and wait for approximately 60 minutes.
2. Activate the oven and set the function: True Fan + Steam. Set the temperature 230 °C. Deactivate it after 25 minutes and let it cool down for 15 minutes.
3. Activate the oven and set the function: True Fan + Steam. Set the temperature between 130 and 230 °C. Deactivate it after 10 minutes. Let it cool down and continue with the removal of the tank contents. Refer to "Emptying the water tank".
4. Rinse the water tank and clean the remaining lime residue in the oven with a cloth.
5. Clean the drain pipe by hand in warm water with soap. To prevent damage, do not use acids, sprays or similar cleaning agents.

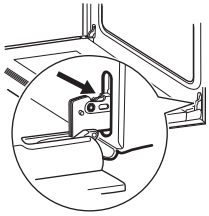
Cleaning the oven door

The oven door has three glass panels.You can remove the oven door and the internal glass panels to clean them.

ⓘ The oven door can close if you try to remove the glass panels before you remove the oven door.

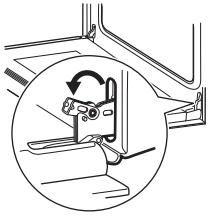
⚠ **Caution!** Do not use the appliance without the glass panels.

1



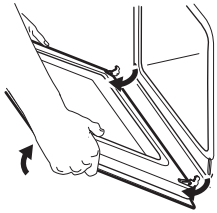
Open the door fully and hold the two door hinges.

2



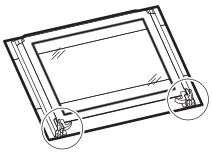
Lift and turn the levers on the two hinges.

3



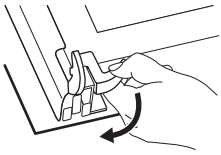
Close the oven door halfway to the first opening position. Then pull forward and remove the door from its seat.

4



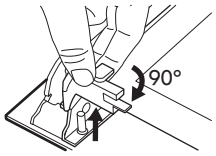
Put the door on a soft cloth on a stable surface.

5



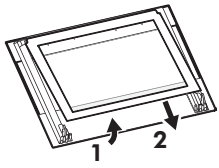
Release the locking system to remove the glass panels.

6



Turn the two fasteners by 90° and remove them from their seats.

7

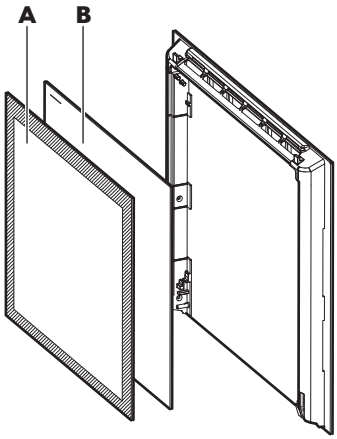


First lift carefully and then remove the glass panels one by one. Start from the top panel.

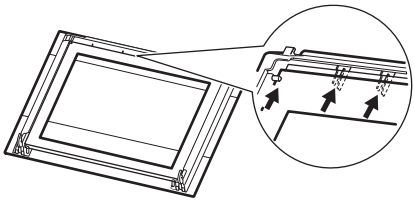
Clean the glass panels with water and soap. Dry the glass panels carefully.

When the cleaning is completed, install the glass panels and the oven door. Do the above steps in the opposite sequence.

Make sure that you put the glass panels (A and B) back in the correct sequence. The first panel (A) has a decorative frame. The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame (A) on the screen-printing zones is not rough when you touch it.



Make sure that you install the middle panel of glass in the seats correctly.



Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

⚠ **Warning!** Danger of electrocution! Disconnect the fuse before you replace the lamp. The lamp and the lamp glass cover can be hot.

⚠ **Caution!** Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.
3. Turn the lamp glass cover counterclockwise to remove it.
4. Clean the glass cover.
5. Replace the oven light bulb with a 40 W, 230 V (50 Hz), 300 °C heat resistant oven light bulb (connection type: G9).
6. Install the glass cover.

Troubleshooting

⚠ **Warning!** Refer to Safety chapters.

What to do if...

Problem	Possible cause	Remedy
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.

Problem	Possible cause	Remedy
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The door is not closed correctly.	Fully close the door.
The oven does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
There is water inside the oven.	There is too much water in the tank.	Deactivate the oven and wipe the water with a cloth or sponge.
The steam cooking does not work.	There is no water in the tank.	Fill the water tank.
The steam cooking does not work.	Lime obstructs the hole.	Check the steam inlet opening. Remove the lime.
It takes more than three minutes to empty the water tank or the water leaks from the steam inlet opening.	There are lime deposits in the oven.	Clean the water tank. Refer to "Cleaning the water tank".
The display shows F111.	The plug of the core temperature sensor is not correctly installed into the socket.	Put the plug of the core temperature sensor as far as possible into the socket.

Problem	Possible cause	Remedy
The display shows an error code that is not in this table.	There is an electrical fault.	• Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows the error code again, contact an Authorised Service Centre.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.

Service data

If you cannot find a solution to the problem yourself, contact an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:	
Model (MOD.)	.....
Product number (PNC)	.....
Serial number (S.N.)	.....

Technical information

Technical data

Dimensions (internal)	Width Height Depth	480 mm 361 mm 416 mm
Area of baking tray	1438 cm²	
Top heating element	2300 W	
Bottom heating element	1000 W	

Grill	2300 W
Ring	1900 W
Total rating	2780 W
Voltage	220 - 240 V
Frequency	50 Hz
Number of functions	21

Energy efficiency

Product information according to EU 66/2014

Model identification	KULINARISK 603.008.83
Energy Efficiency Index	81.2
Energy consumption with a standard load, conventional mode	0.93 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.69 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	72 l
Type of oven	Built-In Oven
Mass	37.4 kg

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

Energy saving

The appliance contains features which help you save energy during everyday cooking.

- **General hints**
  - Make sure that the oven door is closed properly when the appliance operates and keep it closed as much as possible during the cooking.
  - Use metal dishes to improve the energy saving.
  - When possible, put the food inside the oven without heating it up.
  - When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum, 3 - 10 minutes before the end of the cooking time, depending on the duration of the cooking. The residual

heat inside the oven will continue to cook.
  – Use the residual heat to warm up other foods.
- **Cooking with fan** - when possible, use the cooking functions with fan to save energy.
- **Residual heat**
  – In some heating functions if a programme with time selection (Duration, End Time) is activated and the cooking time is longer than 30 minutes, the heating elements deactivate automatically 10% earlier. The fan and lamp continue to operate.
- **Cooking with the lamp off** - deactivate the lamp during the cooking and activate only when you need it.
- **Keep food warm** - if you want to use the residual heat to keep the meal warm, choose the lowest possible temperature setting. The display shows the residual heat temperature.
- **Eco functions** - refer to "Heating Functions".
- When you use the function: **Moist Fan Baking**, the lamp deactivates after 30 seconds. You can activate it again according to your preferences.
- When you use the **Eco functions**, the lamp deactivates. You can activate it again according to your preferences.

ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♺. Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

IKEA GUARANTEE

How long is the IKEA guarantee valid?

This guarantee is valid for five (5) years from the original date of purchase of Your appliance at IKEA, unless the appliance is named LAGAN in which case two (2) years of guarantee apply. The original sales receipt is required as proof of purchase. If service work is carried out under guarantee, this will not extend the guarantee period for the appliance,

Which appliances are not covered by the IKEA five (5) years guarantee?

The range of appliances named LAGAN and all appliances purchased in IKEA before 1st of August 2007

Who will execute the service?

IKEA service provider will provide the service through its own service operations or authorized service partner network.

What does this guarantee cover?

The guarantee covers faults of the appliance, which have been caused by faulty construction or material faults from the date of purchase from IKEA. This

guarantee applies to domestic use only. The exceptions are specified under the headline "What is not covered under this guarantee?" Within the guarantee period, the costs to remedy the fault e.g. repairs, parts, labour and travel will be covered, provided that the appliance is accessible for repair without special expenditure. On these conditions the EU guidelines (Nr. 99/44/EG) and the respective local regulations are applicable. Replaced parts become the property of IKEA.

What will IKEA do to correct the problem?

IKEA appointed service provider will examine the product and decide, at its sole discretion, if it is covered under this guarantee. If considered covered, IKEA service provider or its authorized service partner through its own service operations, will then, at its sole discretion, either repair the defective product or replace it with the same or a comparable product.

What is not covered under this guarantee?

- Normal wear and tear.
- Deliberate or negligent damage, damage caused by failure to observe operating instructions, incorrect installation or by connection to the wrong voltage, damage caused by chemical or electro-chemical reaction, rust, corrosion or water damage including but not limited to damage caused by excessive lime in the water supply, damage caused by abnormal environmental conditions.
- Consumable parts including batteries and lamps.
- Non-functional and decorative parts which do not affect normal use of the appliance, including any scratches and possible color differences.
- Accidental damage caused by foreign objects or substances and cleaning or unblocking of filters, drainage systems or soap drawers.
- Damage to the following parts: ceramic glass, accessories, crockery and cutlery baskets, feed and drainage pipes, seals, lamps and lamp covers, screens, knobs, casings and parts of casings. Unless such damages can be proved to have been caused by production faults.
- Cases where no fault could be found during a technician's visit.
- Repairs not carried out by our appointed service providers and/or an authorized service contractual partner or where non-original parts have been used.
- Repairs caused by installation which is faulty or not according to specification.
- The use of the appliance in a non-domestic environment i.e. professional use.
- Transportation damages. If a customer transports the product to their home or other address, IKEA is not liable for any damage that may occur during transport. However, if IKEA delivers the product to the customer's delivery address, then damage to the product that occurs during this delivery will be covered by this guarantee.
- Cost for carrying out the initial installation of the IKEA appliance. However, if an IKEA service provider or its authorized service partner repairs or replaces the appliance under the terms of this guarantee, the service provider or its authorized service partner will re-install the repaired appliance or install the replacement, if necessary.

This restriction do not apply to fault-free work carried out by a qualified specialist using our original parts in order to adapt the appliance to the technical safety specifications of another EU country.

How country law applies

The IKEA guarantee gives You specific legal rights, which covers or exceed local

demands. However these conditions do not limit in any way consumer rights described in the local legislation

Area of validity

For appliances which are purchased in one EU country and taken to another EU country, the services will be provided in the framework of the guarantee conditions normal in the new country. An obligation to carry out services in the framework of the guarantee exists only if the appliance complies and is installed in accordance with:

- the technical specifications of the country in which the guarantee claim is made;
- the Assembly Instructions and User Manual Safety Information;

The dedicated After Sales Service for IKEA appliances:

Please do not hesitate to contact IKEA After Sales Service to:

1. make a service request under this guarantee;
2. ask for clarification on installation of the IKEA appliance in the dedicated IKEA kitchen furniture. The service won't provide clarifications related to:
   - the overall IKEA kitchen installation;
   - connections to electricity (if machine comes without plug and cable), to water and to gas since they have to be executed by an authorized service engineer.
3. ask for clarification on user manual contents and specifications of the IKEA appliance.

To ensure that we provide you with the best assistance, please read carefully the Assembly Instructions and/or the User Manual section of this booklet before contacting us.

How to reach us if You need our service

Please refer to the last page of this manual for the full list of IKEA appointed contacts and relative national phone numbers.

In order to provide You with a quicker service, we recommend that You use the specific phone numbers listed at the end of this manual. Always refer to the numbers listed in the booklet of the specific appliance You need an assistance for. Before calling us, assure that You have to hand the IKEA article number (8 digit code) for the appliance of which you need our assistance.

SAVE THE SALES RECEIPT! It is Your proof of purchase and required for the guarantee to apply. Note that the receipt reports also the IKEA article name and number (8 digit code) for each of the appliances you have purchased.

Do You need extra help?

For any additional questions not related to After Sales of your appliances, please contact our nearest IKEA store call centre. We recommend you read the appliance documentation carefully before contacting us.

Country	Phone number	Call Fee	Opening time
België	070 246016	Binnenlandse gesprekskosten	8 tot 20 Weekdagen
Belgique		Tarif des appels nationaux	8 à 20. En semaine
България	00359888164080 0035924274080	Такса за повикване от страната	От 9 до 18 ч в работни дни
Česká republika	246 019721	Cena za místní hovor	8 až 20 v pracovních dnech
Danmark	70 15 09 09	Landstakst	man. - fre. 09.00 - 20.00 lør. 09.00 - 16.00 1 søndag pr. måned, normalt første søndag i måneden
Deutschland	+49 1806 33 45 32*	* 0,20 €/Verbindung aus dem Festnetz max. 0,60 €/Verbindung aus dem Mobilfunknetz	8 bis 20 Werktage
Ελλάδα	211 176 8276	Υπεραστική κλήση	8 έως 20 κατά τις εργάσιμες ημέρες
España	91 1875537	Tarifa de llamadas nacionales	De 8 a 20 en días laborables
France	0170 36 02 05	Tarif des appels nationaux	9 à 21. En semaine
Hrvatska	00385 1 6323 339	Trošak poziva 27 lipa po minuti	radnim danom od ponedjeljka do petka od 08:00 do 16:00
Ireland	0 14845915	National call rate	8 till 20 Weekdays
Ísland	5880503	Innanlandsgjald fyrir síma	9 til 18. Virka daga
Italia	02 00620818	Tariffa applicata alle chiamate nazionali	dalle 8 alle 20 nei giorni feriali
Κυπρος	22 030 529	Υπεραστική κλήση	8 έως 20 κατά τις εργάσιμες ημέρες
Lietuva	5 230 06 99	Nacionalinių pokalbių tarifai	Pr. - Ketv.: 8:00 - 12:00, 12:45 - 17:00 Pnkt.: 8:00 - 12:00, 12:45 - 15:45
Magyarország	061 998 0549	Belföldi díjszabás	Hétköznap 8 és 10 óra között
Nederland	0900 235 45 32 en/of 0900 BEL IKEA	15 cent/min., starttarief 4.54 cent en gebruikelijke belkosten	ma - vr 08.00 - 20.00, zat 09.00 - 20.00 (zondag gesloten)
Norge	815 22052	Takst innland	8 til 20 ukedager
Österreich	0810 300486	max. 10 Cent/min.	Mo - Fr 8.00 - 20.00 Uhr
Polska	012 297 8787	Stawka wg taryfy krajowej	Od 8 do 20 w dni robocze
Portugal	211557985	Chamada Nacional	9 às 21. Dias de Semana *excepto feriados
România	021 211 08 88	Tarif apel național	8 - 20 în zilele lucrătoare
Россия	8 495 6662929	Действующие телефонные тарифы	с 8 до 20 по рабочим дням Время московское
Schweiz	031 5500 324	Tarif für Anrufe im Bundesgebiet	8 bis 20 Werktage
Suisse		Tarif des appels nationaux	8 à 20. En semaine
Svizzera		Tariffa applicata alle chiamate nazionali	dalle 8 alle 20 nei giorni feriali
Slovensko	(02) 3300 2554	Cena vnútroštátneho hovoru	8 až 20 v pracovných dňoch
Suomi	030 6005203	Lankapuhelinverkosta 0,0835 €/puhelu + 0,032 €/min Matkapuhelinverkosta 0,192 €/min	arkipäivisin 8.00 - 20.00
Sverige	0775 700 500	lokalsamtal (lokal taxa)	mån-fre 8.30 - 20.00 lör-sön 9.30 - 18.00
Türkiye	212 244 0769	Ulusal arama ücreti	Hafta içi saat 09:00'dan 18:00'a kadar
Україна	044 586 2078	Міжміськи дзвінки платні	9 - 21 В робочі дні
United Kingdom	020 3347 0044	National call rate	9 till 21. Weekdays
Slovenija	www.ikea.com		
Србија	www.ikea.com		

867318343-C-152015

CE

© Inter IKEA Systems B.V. 2015

21552

AA-1411520-2